



五月花海鮮酒家 (特別推介)

RESTAURANT 428 Barber Lane, Milpitas, Ca 95035 (Tel) 408-922-2700

五月花酒家

蛇羹上市

- 每位..... \$15
 - 4-6位用例窩..... \$52
 - 7-9位用中窩..... \$76
 - 10-14位用大窩..... \$98
- ### 瓦罉臘味煲仔飯
- 例:4-6位用..... \$30
 - 中:7-9位用..... \$40
 - 大10-14位用..... \$50

特別推介

- 小籠包(4只)..... \$8.8
- 窩貼(4只)..... \$8.8

{日本溏心乾鮑魚類}

- 十八頭鮑魚(每隻) \$168
- 二十八頭鮑魚(每隻) \$88
- 十三頭中東鮑魚(每隻) \$128
- 廿三頭南非鮑魚(每隻) \$48

{鮮鮑魚類}

- 澳洲青邊鮑(每兩) \$22
- 二頭鮮鮑魚(每隻) \$35
- 三頭鮮鮑魚(每隻) \$30
- 四頭鮮鮑魚(每隻) \$22
- 六頭鮮鮑魚(每隻) \$15

(時令煲仔菜)

大千粉絲海鮮煲	\$19.8
無錫排骨煲	\$19.8
紅酒牛尾煲	\$19.8
清湯牛腩煲	\$19.8
蒜子火腩豆腐生蠔煲	\$18.8
蝦子遼參花膠煲	\$32.8
枝竹雙冬羊腩煲	\$28.8
啫啫田雞煲	\$19.8
原盅佛跳牆 (每位)	\$39.9
鮮蟹肉扒官燕 (每位)	\$30
原個木瓜炖魚翅(每位)預訂	\$32
花膠瑤柱炖鴛鴦雞湯(每位)	\$9.8
鮮淮山雲耳魚湯浸魚鰾	\$18.8
魚湯鮫魚球浸白菜苗	\$17.8
花彫醉蜆	\$18.8

燒味雙尊

- 鴻運金豬 (全隻) \$248
- 脆皮燒鴨 半隻/\$20 全隻/\$38

大石班兩味每磅:\$24

(每份2磅起)

- (一):香茜皮蛋豆腐頭湯
- (二):碧綠炒石班球

{健康素食}

- 雙耳南瓜豆腐羹(例)4位用 \$16.8
- 原個木瓜素湯盅(每位)預訂 \$15
- 竹笙冬林上素煲 \$18.8
- 蟲草花杞子珍菌浸菜苗 \$18.8
- 翡翠銀杏藕片炒雙耳 \$18.8
- 鮮淮山四季豆珍菌 \$18.8
- 西芹藕片黃耳炒南瓜 \$18.8
- 銀杏腐皮浸大豆苗 \$18.8
- 崧子蘭粒香芋炒飯 \$18.8
- 燒汁四季雲耳炒藕片 \$18.8
- 沙爹粉絲豆腐煲 \$18.8

- 五月花小炒皇 \$18.8
- 玉子豆腐牛柳粒 \$22
- 海鮮竹笙紅燒玉子豆腐 \$18.8
- 特色金雙蛋炒銀絲 \$19.8
- 八珍扒鴨(半隻) \$18.8
- 蜜味金沙骨 \$18.8
- 頭抽煎排骨 \$17.8
- 馬拉盞蘭遠炒蝦球 \$18.8
- 臘味崧炒大豆苗 \$18.8
- 瑤柱馬蹄煎雞餅 \$18.8

精選食舖

高湯灼貴妃蚌(每隻)	\$7.8
煙焗銀鱈魚	\$43
生炒糯米飯	\$18.8
金雙蛋炒飯	\$18.8
豉油皇煎老虎蝦(4隻)	\$19.8
蝦子柚皮扣鵝掌(2隻)	\$24.8
日本和牛 (每磅)	\$138
生拆蟹肉蛋白炒魚肚	\$28.8
蟹肉桂花炒瑤柱	\$24.8
靈芝菇扣鵝掌(4隻)	\$32
花菇遼參扣鵝掌(4隻)	\$38
清炒蝦仁	\$18
花膠薑蔥爆田雞	\$18.8
豉汁涼瓜田雞	\$18.8
荷香杞子香菇蒸田雞	\$18.8
X O 醬紹酒焗殼蚝 (4隻)	\$14

廚師推介

- 椰汁炖官燕(每位).... \$38
- 香杏炸鮮奶(五件). \$10



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Snake Soup

Per Bowl \$15
 Serving 4-6 \$52
 Serving 7-9 \$76
 Serving 10-14 \$98

Rice in Clay Pot

With Chinese Sausage & Preserved Duck Meat
 Reg: 4-6 Persons \$30
 Med: 7-9 Persons \$40
 Large 10-14 Persons .. \$50

{ Chef's Specialty }

Shanghai Pork Dumpling (4 Pcs) \$8.8
 Pan Fried Pot-Sticker (4 Pcs) \$8.8

{ Japanese Dried Abalone }

18 /Head /each \$168
 28 /Head /each \$88
 13 /Head Middle East /each \$128
 23/ Head South African Abalone /each \$48

{ Fresh Abalone }

Braised Australian Green Lip Abalone (Per Tacl) \$22
 Braised 2 Head Fresh Abalone /each \$35
 Braised 3 Head Fresh Abalone /each \$30
 Braised 4 Head Fresh Abalone /each \$22
 Braised 6 Head Fresh Abalone /each \$15

(Clay Pot)

Vermicelli Seafood /Hunan Style	\$19.8
Wu Shi Style Spare Ribs	\$19.8
Braised Ox Tail w/ Red Wine	\$19.8
Braised Beef Brisket in Supreme broth	\$19.8
Braised Oysters & Roasted Pork and Garlic /tofu	\$18.8
Braised Fish Maws & sea Cucumber in Shrimp Roe Sauce	\$32.8
Lamb Stew in Clay-Pot	\$28.8
Braised Frogs & Chinese Sausage	\$19.8
Double-Boiled "Buddha Jump Over The Wall" (each)	\$39.9
Braised Swallow Nest w/Fresh Crab-Meat (each)	\$30
Double-Boiled Fish's Fin Soup in Whole Papaya (each) Pre order	\$32
Double-Boiled Soup / Fish Maw Dried Scallop & Chicken (each)	\$9.8
Black Fungus & Fish Maw in Chicken Broth	\$18.8
Fish Soup w/Fish Balls & Vegetable	\$17.8
Clam w/ Rice Wine in Supreme Broth	\$18.8

Famous B B Q

Roasted Whole Suckling Pig \$248
Roasted Duck Half/ \$20 Whole/ 38

Big Rock-cod Fish cook two Ways: \$24/Per Lbs (Per order 2 Lbs & up)

- A) Head & bone Soup w/ tofu Preserved Egg & Chinese Cilantro
 B) Sautéed Fish Fillets w/ Snap Peas

{ Vegetarian Food }

Fungus & Pumpkin Tofu Soup (4Persons) \$16.8
 Double-Boiled Vegetarian Soup in Whole Papaya Pre Order (each) \$15
 Braised Winter melon w/ Mixed Funguses \$18.8
 Cordyceps & Mixed Mushroom w/ Pak Choy in Clear Broth \$18.8
 Sautéed Lotus Roots & Ginkgo w/ Fungus \$18.8
 Sautéed Mixed Mushroom w/ String Bean & Nagaimo \$18.8
 Stir Fried Lotus Roots w/ Yellow Fungus & Pumpkin \$18.8
 Pea Sprouts & Ginkgo / Bean Curd Skin \$18.8
 Pine nuts & Taro Yam Fried Rice w/ Vegetable \$18.8
 Stir Fried String Bean w/ Fungus & Lotus Roots \$18.8
 Braised Tofu w/ Vermicelli in Satay Sauce \$18.8

Mayflower Chef's Specialty \$18.8
 Diced rib eye steak w/ egg tofu \$22
 Crispy Egg Tofu w/ Diced Seafood & Bamboo Pith \$18.8
 Stir Fried Vermicelli w/ Dry Scallop & Crab-meat \$19.8
 Braised Duck /w Seafood in Oyster Sauce (half) \$18.8
 Pork Spare Ribs w/ Orange Honey Sauce \$18.8
 Pan Fried Pork Ribs w/ Supreme Soya Sauce \$17.8
 Stir Fried Prawns & Chinese Broccoli in Special Sauce \$18.8
 Sautéed Pea-Sprout w/ Diced Chinese Sausage \$18.8
 Pan Fried Chicken Patti Dried Scallop & Water-chestnut \$18.8

{ Chef's Recommend }

Pa-boiled Giant Surf Clam / Each	\$7.8
Baked fillet Of Sea Brass	\$43
Pan Fried Sticky Rice w/ Chinese Sausages	\$18.8
Mayflower Specialty Fried Rice	\$18.8
Pan Fried Tiger's Prawns w/ Supreme Soya Sauce (4pcs)	\$19.8
Braised Pomelo Peel & Goose Webs w/ Shrimp Roe Sauce	\$24.8
Japanese Wagyu Beef (Per Lbs)	\$138
Sautéed Fresh Crab-Meat & Fish Maw w/ Egg White (Whole)	\$28.8
Fresh Crab-Meat Sautéed w/ Egg White	\$24.8
Braised Goose Webs w/ "Bailing Mushroom" (4pcs)	\$32
Braised Goose Webs w/ Sea Cucumber & Black Mushroom (4pcs)	\$38
Stir Fried Shrimp	\$18
Sautéed Frog & Fish Maw w/ Ginger & Green Onion	\$18.8
Sautéed Frog & Bitter Melon w/ Black Bean Sauce	\$18.8
Steamed Fresh Frog with Mushroom	\$18.8
Baked Oysters w/ X O Chili Sauce (4pcs)	\$14

Double-Boiled Swallow nest w/ Coconut Milk (each) \$38

Fried Crispy milk w/ Almond (5pcs) \$10